

Attorney Docket No. P6252US

Listing of the Claims:

1. (Previously Presented) A cheese composition comprising:
fat;
protein comprising:
 casein protein; and
 a casein-replacing amount of non-casein protein;
starch consisting essentially of a casein-replacing amount of non-pregelatinized,
modified starch;
emulsifying salt; and
water.
2. (Original) The cheese composition of claim 1, wherein the casein protein is present in
an amount in the range from 10-20% by weight of the cheese composition.
3. (Original) The cheese composition of claim 1, wherein the non-pregelatinized, modified
starch comprises non-pregelatinized, thermally-inhibited starch.
4. (Original) The cheese composition of claim 3, wherein the non-pregelatinized,
thermally-inhibited starch is present in an amount in the range from 1-6% by weight of the
cheese composition.
5. (Original) The cheese composition of claim 3, wherein the non-pregelatinized,
thermally-inhibited starch comprises non-pregelatinized, thermally-inhibited, potato starch.
6. (Original) The cheese composition of claim 1, wherein the non-casein protein comprises
non-dairy protein.
7. (Original) The cheese composition of claim 6, wherein the non-dairy protein comprises
vital wheat gluten protein.
8. (Original) The cheese composition of claim 1, wherein the non-casein protein is present
in an amount in the range from 1-4% by weight of the cheese composition.
9. (Original) The cheese composition of claim 1, wherein the non-pregelatinized, modified
starch comprises non-pregelatinized, chemically modified starch.

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10. (Original) The cheese composition of claim 9, wherein the non-pregelatinized, chemically modified starch is present in an amount in the range from 1-6% by weight of the cheese composition.
11. (Original) The cheese composition of claim 9, wherein the non-pregelatinized, chemically modified starch comprises non-pregelatinized, chemically modified, potato starch.
12. (Original) The cheese composition of claim 1, wherein the non-pregelatinized, modified starch has a viscosity value, according to the Starch Viscosity Test using 5% dry starch solids, in the range from 100-1200 Brabender units at the beginning of a 95° C. hold period and in the range from 200-1400 Brabender units after 15 minutes from the beginning of the hold period.
13. (Original) The cheese composition of claim 1, wherein the casein protein comprises rennet casein protein.
14. (Original) The cheese composition of claim 1, wherein the cheese composition is a substitute cheese composition.
15. (Original) The cheese composition of claim 1, wherein the cheese composition is an imitation cheese composition.
16. (Original) A food product comprising the cheese composition of claim 1.
17. (Previously Presented) A method of formulating a cheese composition comprising the step of reducing an amount of a casein protein in a formulation comprising:
 - the step of incorporating a non-casein protein into the formulation for the composition based upon information comprising functional characteristics of the non-casein protein; and
 - the step of incorporating a starch consisting essentially of a non-pregelatinized, modified starch into the formulation for the composition based upon information comprising data indicative of a viscosity characteristic of the non-pregelatinized, modified starch.
18. (Original) The method of claim 17, wherein the non-casein protein comprises vital wheat gluten protein.
19. (Original) The method of claim 17, wherein the casein protein is formulated in an amount in a range from 10-20% by weight of the total cheese composition, the non-casein protein is formulated in an amount in a range from 1-4% by weight of the total cheese composition, and the non-pregelatinized, modified starch is formulated in an amount in a range from 1-6% by weight of the total cheese composition.

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20. (Original) The method of claim 17, wherein the step of incorporating a non-casein protein into the formulation for the composition is further based upon information comprising nutritional characteristics of the non-casein protein.

21. (Previously Presented) A method of making a cheese composition comprising the steps of:

formulating a cheese composition ingredients comprising:

fat;

protein comprising:

casein protein; and

a casein-replacing amount of non-casein protein;

starch consisting essentially of a casein-replacing amount of non-pregelatinized, modified starch;

emulsifying salt; and

water;

combining the ingredients;

mixing the ingredients to form a mixture; and

heating and cooling the mixture to provide a cheese composition.

22. (Original) The method of claim 21, wherein the non-pregelatinized, modified starch comprises non-pregelatinized, thermally-inhibited, potato starch.

23. (Original) The method of claim 21, wherein the non-casein protein comprises vital wheat gluten.